



# YU KITCHEN WEDDING PACKAGES 2019

THANK YOU FOR CONSIDERING YU KITCHEN TO HOST YOUR  
CLOSEST FRIENDS AND FAMILY FOR YOUR SPECIAL DAY!

PLEASE TAKE THE TIME TO READ THROUGH OUR WEDDING  
PACKAGES. SHOULD YOU REQUIRE ANY FURTHER  
INFORMATION PLEASE FEEL FREE TO CONTACT US AT  
[INFO@YUKITCHEN.COM.AU](mailto:INFO@YUKITCHEN.COM.AU)



# YU KITCHEN WEDDINGS

OUR YU KITCHEN WEDDING PACKAGES ARE INCLUSIVE OF:

- Venue & Staff Hire\*
- Personalised table menus for each table
- Setup of the event space
- In-house crockery, cutlery and glassware
- Use of a private room as a bridal suite
- Table linen and table cloths
- Existing venue furniture
- Tea & Coffee
- Lectern and Microphone for Speeches
- Cake Table with Cake Knife
- Guestbook and Gift Table at Entrance
- Coordination with Yu Kitchen Management Team on event planning
- Bump-in and bump-out times
- Option of dedicated wedding planner/coordinator\*\*
- Options for personalised floral arrangements\*\*
- Option of Champagne Tower\*\*

\*Minimum numbers apply for exclusive venue hire

\*\*Extra Charges Apply



# Heavenly Heart

WEDDING BANQUET MENU

## Trio Starter

*House-roasted BBQ Berkshire Pork, Roast Duck & Jelly Fish with Spicy Sesame Dressing*

## Handcrafted Baked Crab Shell

*Handpicked Spanner Crabmeat & Assorted Cheese*

## Supreme Butternut Seafood Pumpkin Soup

*Hokkaido Scallops & Spanner Crabmeat*

## House Smoked Crispy Free-range Chicken

*Golden Garlic & Candied Walnuts*

## Steamed Live Murray Cod

*Ginger & Coriander Infused Supreme Soy*

## Sautéed XO King Prawn

*Seasonal Greens & Bell Peppers*

## Braised Baby Green Lip Abalone

*Chinese Mushrooms, Bok Choy & Oyster Royale Sauce*

## Fragrant Lotus leaf Fried Rice

*BBQ Pork & Crispy Conpoy*

## Sweeten Walnut Soup

*BBQ Pork & Crispy Conpoy*

## Seasonal Fresh Fruit Platter

## Handcrafted Red Bean Macaron

*\$1000 per table of 10*

*+\$220 per table for additional  
Live Southern Rock Lobster Course*



# ETERNAL LOVE

## WEDDING BANQUET MENU

### Trio Starter

*House-roasted BBQ Berkshire Pork, Roast Duck & Jelly Fish with Spicy Sesame Dressing*

### Handcrafted Truffle Baked Crab Shell

*Handpicked Spanner Crabmeat & Assorted Cheese*

### Crispy King Prawn Toast

*handcrafted Prawn Paste, Salted Egg Yolk & Cheese Dip*

### Double Boiled Ginseng & Fish Maw Soup

*Red Dates & Goji Berries*

### House Roasted Crispy Free-Range Chicken

*Dehydrated Enoki Mushrooms & Candied Walnut*

### Steamed Live Coral Trout

*Ginger & Coriander Infused Supreme Soy*

### Sautéed Hokkaido Scallops

*House-made XO sauce, Seasonal Greens & Bell Peppers*

### Braised Baby Green Lip Abalone with Sea Cucumber

*Oyster Royale Sauce & Bok Choy*

### Braised Ee-fu Noodle

*Assorted Wild Mushrooms & Supreme Abalone Royale Sauce*

### Chilled Mango Pudding with Bird Nest

*Gold Dust & Goji Berry*

### Seasonal Fresh Fruit Platter

### Handcrafted Red Bean Macaron

*\$1300 per table of 10*

*+\$220 per table for additional  
Live Southern Rock Lobster Course*



# BEVERAGE OPTIONS

EACH BEVERAGE PACKAGE CAN BE TAILORED PER YOUR REQUEST AND IS INCLUSIVE OF 3 HOURS SERVICE

## Standard Package

*\$38 per person*

*1 hour extensions - \$10 per person*

*Fruit Punch Bowl  
Chilled Orange Juice  
Selection of Soft Drinks  
Tsing Tao Beer  
Selection of Standard White Wine  
Selection of Standard Red Wine*

## Premium Package

*\$48 per person*

*1 hour extensions: \$15 per person*

*Fruit Punch Bowl  
Chilled Orange Juice  
Selection of Soft Drinks  
Tsing Tao Beer  
Sparkling Mineral Water  
Selection of Premium White Wine  
Selection of Premium Red Wine  
Selection of Premium Sparkling Wine*

*Children Aged 6-12 are \$28 per person for both package options.  
BYO Corkage of \$20 per bottle of wine and \$25 for spirits applies.*